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# ISSUANCES

of the

Meat and Poultry Inspection Program

November 1977



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## CONTENTS

MPI Distribution Codes

### CFR Notice

Regulatory Programs Involving  
Pesticide Residues in Animal  
Feeds and in Meat and Poultry

### MPI Bulletin

77-129, Water Conservation  
and Sanitation

### Changes

77-11, Meat and Poultry  
Inspection Manual

77-11, Meat and Poultry  
Inspection Regulations

### Categories

and Subcategories of  
MPI Bulletins

UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Quality Service  
Meat and Poultry Inspection Program  
Washington, D.C. 20250

# MPI DISTRIBUTION CODES<sup>1/</sup>

Recipient	New Codes		Old Codes
	Separate	Combined	
INTERNAL			
Washington			
Office of Deputy Administrator	M01	M90	A
Scientific and Technical Services	M02	(M01-M03)	I, J
Compliance Staff; Field Operations	M03		L
-----			
Field			
STS Laboratories	M04		M
STS Data Processing Centers	M05		M
Foreign Program Offices	M06		N
Implant Compliance, Compliance Field	-		
Offices	M07		N
Training Centers	M08		O
Regional Offices	M09		Q
Area and Subarea Offices	M10		P
Circuit Supervisors	M11	M92	P
Headquarters Points (All IIC's)	M12	(M04-M14)	S
Moisture Controllers, Relief Inspectors,	-		
Interchange Personnel	M13		
Import Offices	M14		
Inspectors	-		T
Poultry Slaughter	M15		
Meat Slaughter	M16		
Poultry Processing	M17		
Meat Processing	M18		
-----			
EXTERNAL			
Talmadge-Aiken Inspectors (all IIC's)	M93		
Poultry Slaughter	M19		
Meat Slaughter	M20	M93	
Poultry Processing	M21	(M19-M22)	
Meat Processing	M22		
-----			
Plant Management			
Federal Plants (all)	M94		U
Poultry Slaughter	M25		
Meat Slaughter	M26	M94	
Poultry Processing	M27	(M25-M28)	
Meat Processing	M28		
Import	M33		
Talmadge-Aiken Plants (all)	M95		
Poultry Slaughter	M29	M95	
Meat Slaughter	M30	(M29-M32)	
Poultry Processing	M31		
Meat Processing	M32		
-----			
State Directors of Meat and/or			
Poultry Inspection	M50		U-2

1/ This chart identifies the distribution codes for recipients of MPI issuances. Based on issuance information, codes are selectively established and printed at the bottom of the first page of MPI bulletins and directives, and on mailing labels.

11/15/77

**REGULATORY PROGRAMS INVOLVING  
PESTICIDE RESIDUES IN ANIMAL  
FEEDS AND IN MEAT AND POULTRY**

**Memorandum of Understanding Between  
Environmental Protection Agency and  
U.S. Department of Agriculture, Food  
Safety and Quality Service**

The Environmental Protection Agency (EPA) is responsible for enforcing the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended (7 U.S.C. 136 et seq.). Under FIFRA, EPA has the authority to protect man and his environment from the adverse effects of pesticide chemicals by assuring that pesticides are safely used in a manner consistent with their registration. As part of this mandate, EPA samples pesticide chemicals to verify label claims concerning content, effectiveness, and safety, and investigates general pesticide use patterns as well as specific incidents where the misuse of pesticides may have occurred. FIFRA provides for civil or criminal proceedings against the violator. Meat and poultry may become contaminated with illegal residues of pesticides either as a result of a use of an unauthorized pesticide or a use not consistent with the pesticide label, or as a result of environmental or other indirect sources of contamination. In either case, the immediate and primary concerns of USDA under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the Poultry Products Inspection Act (21 U.S.C. 451 et seq.) are to remove the adulterated meat and poultry from consumer channels and to prevent further marketing of the food. The immediate and primary concerns of EPA under the FIFRA regard the conditions under which pesticide usage caused the contamination of the meat and poultry and the issues of whether a violation of FIFRA has occurred or whether the use, if approved, is consistent with a statutory duty to protect man and his environment. Of concern to both agencies is protection of human health from exposure to harmful pesticides and pesticide residues, the prevention of further pesticide abuse and contamination, and the cooperation between both agencies to assure the optimum expenditure of public funds. As shown above, USDA and EPA have certain related objectives in carrying out their respective statutory authorities. It is believed desirable and in the public interest to set forth in this

Memorandum of Understanding the working arrangements being adopted by EPA and USDA in order to discharge as effectively as possible their responsibilities relative to pesticide enforcement. Furthermore, execution of this Memorandum of Understanding is found to further the will of Congress that EPA and USDA cooperate with other Federal agencies in carrying out the provisions of their respective Acts (7 U.S.C. 136t, 21 U.S.C. 454(a) and 21 U.S.C. 661(a)).

The Food Safety and Quality Service (FSQS) of the U.S. Department of Agriculture (USDA), under the authority of the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the Poultry Products Inspection Act (21 U.S.C. 451 et seq.) is responsible for the wholesomeness and safety of meat and poultry intended for human consumption. This is accomplished by continuous inspection at slaughtering and processing establishments and by sampling and analyzing edible tissues derived from livestock and poultry at time of slaughter to determine if meat and poultry contain illegal residues of pesticides. Meat and poultry become contaminated with illegal pesticide residues from several sources, including the presence of these residues in animal feeds at actionable levels. Thus, the two agencies have certain related objectives in carrying out their respective regulatory and service activities. Therefore, it is desirable from the standpoint of public interest to set forth in this Memorandum of Understanding, the working arrangements which are being followed or adopted to enable each agency to discharge, as effectively as possible, its responsibilities relative to the problem of illegal pesticide residues in meat and poultry and in the environment of food-producing animals.

A. The Food Safety and Quality Service will:

1. Supply EPA headquarters with a complete list of all meat and poultry processing and packing establishments which are operating under USDA's continuous inspection. FSQS will regularly inform EPA of any changes or additions to this list.

2. Immediately notify the appropriate EPA regional offices and EPA headquarters of findings of illegal pesticide residues in edible tissue samples of meat and poultry, and promptly transmit to the EPA regional office all other information relative to these active findings obtained by FSQS subsequent to the above notification.



3. Report to the appropriate EPA regional or headquarters office the results of any FSQS investigation initiated because of information made available by that EPA regional or headquarters office.

4. Make available to EPA, to the extent authorized by law, any reports or documents necessary to support regulatory action under the FIFRA involving pesticide residues. Upon request, make FSQS personnel available for testifying at hearings, conferences and meetings.

5. Routinely supply EPA headquarters with all reports compiled on the results of FSQS meat and poultry/residue sampling and testing programs.

6. Submit, in advance, to EPA for comment, FSQS annual regulatory program. The transmission will include designation of pesticides to be sought, methods used, and proposed sampling program.

7. Notify EPA headquarters of any findings of illegal pesticides or industrial chemical residues in tissue samples of meat or poultry, together with notice of actions.

**B. EPA will:**

1. Immediately notify the appropriate FSQS office if and when EPA comes into possession of findings of illegal pesticide residues in feeds intended for food-producing animals or results of any other investigation which indicate the likelihood that actionable residues will be present in meat or poultry.

2. Report to the appropriate FSQS office the results of any investigation initiated because of information made available by FSQS office.

3. Routinely furnish FSQS headquarters with all periodic reports compiled on the results of EPA regulatory program involving pesticides in animal feeds and in milk and eggs.

4. Recommend, upon request from FSQS, action levels for pesticide residues in meat or poultry.

5. Continue to periodically notify FSQS of experimental use permits issued under Section 5(a-e) of the amended FIFRA.

6. Submit to FSQS in advance of publication a notice of any proposed tolerances of pesticides in meat or poultry. This advance notice will include the proposed method of analysis.

**C. It is mutually agreed that:**

1. Both agencies will maintain a close working relationship, both in headquarters and in the field.

2. Each agency will coordinate its investigations with the other agency and with appropriate state officials to the extent necessary to avoid duplication of effort; when violations of the Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*), the Poultry Products Inspection Act (21 U.S.C. 451 *et seq.*), or the Federal Insecticide, Fungicide and Rodenticide Act (7 U.S.C. 136 *et seq.*) are encountered involving illegal residues.

3. Regulations proposed by either agency pertaining to the problem of residues in animal feed/meat and poultry will be referred to the other agency for review and comment prior to issuance.

4. Both agencies will exchange information relative to their analytical methodology, methods of development activities and related analytical methodology, and procedures in determining the presence of pesticide residues in feeds, feed ingredients and food derived from animals. Both agencies will agree to the specific analytical methods to be used for the determination of residues of pesticides for regulatory purposes.

5. Each agency will advise the other agency and exchange information whenever it is considering release of information materials that may impact on the other agency.

6. Each agency will designate to the other a central headquarters contact point to which communications dealing with this agreement or matters affected thereby may be first referred for attention. Both agencies will assign liaison between the agencies at the field level and provide a mechanism by which field contacts will be made and maintained for the period of the agreement. Implementation instructions will be issued by each agency and exchanged by both agencies identifying interagency contacts and liaison representatives and setting forth other pertinent operational procedures to be followed relative to the agreement.

7. EPA and FSQS will exchange information about surveillance programs developed by either agency relating to collection of samples or other information covered in this agreement.

8. Nothing in this agreement modifies other agreements, nor does it preclude entering into separate agreements setting forth procedures for special programs which can be handled more efficiently and expeditiously by such special agreement.

9. The provisions of this memorandum may be modified at any time by mutual agreement between USDA and EPA. Either party can cancel the MOU after giving a 30-day notice in writing.

10. This memorandum is in effect when signed by both agencies.

Done at Washington, D.C., on: October 18, 1977.

For the Food Safety and Quality Service, USDA.

Dated: August 17, 1977.

Approved:

ROBERT ANGELOTTI,  
*Administrator, Food Safety  
and Quality Service.*

For the Environmental Protection Agency.

Dated: August 4, 1977.

Approved:

ANDREW W. BREIDENBACH,  
*Special Assistant to  
the Administrator.*

[FR Doc.77-31043 Filed 10-26-77;8:45 am]

ACTION BY: Inspectors in Charge

INFORMATION FOR: Regional Directors, Area and Circuit Supervisory  
Personnel, and Interested Parties

Water Conservation and Sanitation

Much concern has been expressed by industry over the large amounts of water used for sanitation. While MPI regulations require a sanitation program that results in clean facilities and equipment, there are many acceptable ways to accomplish this that do not require the use of large amounts of water. Inspectors in Charge should be aware that the following cleaning alternatives are acceptable and should encourage plant management to utilize such methods in the interest of water conservation. Some alternatives are listed below.

1. Dry cleaning with squeegees, etc., before wet cleaning.
2. Controlling the amount of residue tracked between areas.
3. Use of high pressure air to move debris.
4. Use of compressed air mixed with small amounts of steam to loosen protein and to soften fat.
5. Use of wet/dry vacuum alone or in combination with other cleaning aids such as air pressure, steam, water, detergents, scrapers, etc.
6. Use of high pressure-low volume and low temperature washing systems.
7. Use of systems which recycle the cleaning solution.
8. Use of strategically located central cleaning stations for transportable items.
9. Prevention of residue accumulation on equipment during processing; e.g., use of squeegees, wetters, and washers on belts.

DISTRIBUTION: (Issuances)	CATEGORY: B. Facilities, Equipment, Sanitation	REGS:M 308; P Subpart H MANUAL: Part 8 E, H	OPI: SDS
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11/11/77

10. Use of automatic shut off valves at carcass wash and other high volume water consumption stations where water runs continuously; to shut off water when the line stops.

Other factors affect the use of water for sanitation and these must be considered; e.g., equipment should be designed for more efficient cleaning, frequent cleaning of the employee's work station by the employee when not actively engaged in normal duties, and reuse of water in certain instances.

A handwritten signature in dark ink, appearing to read "Donald G. Houston". The signature is fluid and cursive, with a large initial "D" and "G".

Acting Deputy Administrator  
Meat and Poultry Inspection Program





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

## Meat and Poultry Inspection Manual

November 1977

CHANGE: 77-11

### MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
2a	2a	77-11
222a through 224	222a through 224	77-11
214 through 246	241 through 246a	77-11

#### Pen-and-Ink Changes

Page 153, section 18.37(h), paragraph 3, line 2, cross off the word "two," and on line 3 cross off the "s" from the word "samples."

#### Bulletins Canceled

Changes on page 2a cancel MPI Bulletin 597.

Changes on pages 222a through 224, and 241 through 246a cancel MPI Bulletins 76-82, 77-63, 77-86, and 77-88.

THE UNIVERSITY OF CHICAGO



Department of Chemistry

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### 3.5 RETAIL EXEMPTION AT OFFICIAL PLANT

Preparation of meat or meat products and slaughter and/or preparation of poultry and poultry products, for exclusive retail sale, may be exempt from inspection provided they:

1. Are conducted in separate facilities or rooms, or at a different time from operations requiring inspection. When conducted at a different time, a work schedule, signed by the owner or operator and outlining all retail activities and hours of operation, must be on file and available to MPI personnel.

2. Do not result in a nuisance or an insanitary condition to area(s) where operations require inspection, and all products prepared for retail sale are kept separate from inspected products.

### \* 3.6 EQUINES

\* The Federal Meat Inspection Act,  
\* as amended, specifically exempts from  
\* inspection the custom slaughter and  
\* preparation of carcasses, parts there-  
\* of, meat and meat food products of  
\* cattle, sheep, swine, and goats  
\* delivered by the owner, exclusively  
\* for use in his household, by him and  
\* members of his household, employees  
\* and nonpaying guests.

\* It should be noted that horses,  
\* mules, and other equines are not  
\* listed among those animals that may be  
\* slaughtered or processed for the owner  
\* on a custom basis. Therefore, the  
\* custom exempt slaughter and prepara-  
\* tion of carcasses, parts, meat and  
\* meat food products of such animals is  
\* not permissible.

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Such reinspection includes (1) visual examination of overall lot, and (2) thorough examination (for condition) of at least two opened units.

(2) **Other location.** For fresh, unfrozen product, at places other than producing plant, use Table 22.1 to select sample units. Sample units must be randomly selected and examined for condition only. The lot must represent only one type of product and originate from one plant.

Table 22.1 - Sample Selection

Lot size pounds	1/ Sample Units
7,999 or less	3
8,000 to 23,999	6
24,000 and over	9

<sup>1/</sup> Sample unit is approximately 12 pounds of product.

(3) **Packaged Product.** Retail packages or cryovac product examinations should be done without breaking the package, unless conditions or reasons exist that cause the product to be suspect.

#### (c) Frozen Product

For all frozen product, at place of origin or other location, use Table 22.1. Sample units must be defrosted. However, individual cuts need not be completely defrosted. Tempering of cut surfaces may be sufficient.

When product is in cartons, a 12-pound center slice may be removed from each sample unit and defrosted.

After examination, if defrosted samples are not (solidly) refrozen, they shall not accompany the shipment.

#### (d) Inspector

He will examine the product (fresh or frozen) and determine its acceptability by sensory evaluation (sight,

smell, and feel). He should be particularly alert to off-condition signs or evidence of improper handling.

When samples are not (solidly) frozen or show spoilage, the inspector shall hold the lot pending disposition, and notify the circuit supervisor of the place of origin.

#### (e) Canned Product

All canned product other than current production must be reinspected as required in Subpart 18-H under "Container Condition." Depending upon plant's history of product compliance, use reduced, normal, or tightened plan. Without history, use normal plan.

### 22.5 EXPORT CERTIFICATION

#### (a) Certificate Preparation

Export certificates shall be prepared by MPI personnel. However, plant employees are permitted to type such certificates if directly supervised by MPI personnel.

MPI certifying inspector shall sign original certificate in ink. He is officially authenticating that product described is inspected and passed, sound, wholesome, and correctly labeled at the time the certificate is issued. He must determine that all country of destination requirements are met.

When foreign country requires certificates to be signed by a veterinarian, he should indicate his professional degree (such as D.V.M.) after his name--name should be typed under signature. Supplemental certifications, when typed on the reverse of the export certificate or on USDA letterhead stationery, should also be signed, and where possible by the same person who signs the face of the certificate. Certifications typed on separate stationery should bear the serial number of the regular export certificate.

The product identity or description entered on the certificate should be limited to the label terminology on the approved label applied to product



\* being certified. Additional state-  
 \* ments, such as "lymph nodes on,"  
 \* "lard, current production," etc.,  
 \* should not be added to the product's  
 \* name on the certificate. Applicable  
 \* statements which comply with the  
 \* regulations may be used.  
 \* Exporters wishing to certify special  
 \* characteristics of product such as  
 \* types of pack or cut weight ranges of  
 \* product, quality, type, etc., to sat-  
 \* isfy supplier-purchaser agreement or  
 \* specifications, should be informed  
 \* such certification is available on a  
 \* reimbursable basis from the Grading  
 \* Service.

#### (b) Certificate Distribution

See regulations (MR-322). When more copies are needed, the exporter may photostat completed certificates.

#### (c) Official Seal

The USDA official inspection seal will be used as required in Subpart 22-C.

#### (d) Nonofficial Location

MPI personnel may reinspect and certify federally inspected product located at other than official establishment.

Occasionally, product for export may not be within circuit's reasonable geographic limits, or circuit's workload requires constant attention of assigned personnel. In these instances, the applicant should submit his request to RD.

Reimbursable expenses. Exporters requesting such service shall reimburse MPI for travel, subsistence, and any overtime that an inspector incurs while away from his official station. Base time is not included.

#### (e) ID Service

Packing federally inspected product for export, at other than official plant, shall be done under Identification Service.

#### (f) Ineligible Product

Federally inspected product is ineligible for export certification if cut up, prepared, or further processed in other than official establishment.

#### (g) Casing Certificate

MP Form 415-4 may be issued for casings to be exported to any country.

#### (h) Inedible Product

MP Form 415-3 may be issued for export of casings, bladders, hoofs, horns, grease, etc. (see Part 26 and MR 312.8). Inedible products with physical characteristics of products fit for human food (kidneys, livers, spleens, etc., handled as inedible products) may not be exported unless denatured as prescribed in MR Section 324.13. This does not apply to lungs or lung lobes, which are naturally inedible.

#### (i) Inedible Byproduct; Certification

Certification of inedible material for export--fertilizer, dried blood, bonemeal, etc.--including a description of processing and handling method, temperature to which article has been heated, and length of time maintained, can be done under "Certification Service" for inedible animal byproducts administered by Veterinary Services (VS; ANH Div. Memorandum 592.1).

When this material is prepared or handled in an official plant, MPI acts for VS. Use letterhead type certificate and show that the certification is by VS with MPI circuit supervisor acting for them. VS Washington staff deals directly with MPI supervisors and gives instructions to carry out these functions.

### 22.6 CONTROL OF CERTIFICATES AND STAMPS

#### (a) Record Inventory

All export certificates and stamps shall be controlled. An inventory

shall be maintained at each area office of certificates and stamps received, issued, and on hand.

MPI personnel at each plant shall maintain a current inventory record of export certificates and stamps received and issued, and of any voided certificate. Such record shall include all pertinent information on export shipment, and shall coincide with area office inventory.

#### (b) Security

Export certificates, stamps, and pertinent inventory records must be maintained under official lock or seal.

Table 22.2 - Sample selection

Lot size (containers)	Sample units
3 or less	All
4 - 20	4
21 - 100	6
101 - 500	8
501 - 1000	15
1001 - 2000	25
2001 - 4000	40
over 4000	60

### POULTRY PRODUCTS

#### Subpart 22-B

(Regs: P-Subpart M, N, S)

#### 22.9 ELIGIBLE PRODUCT

Federally inspected and passed poultry and poultry products are eligible to move in foreign commerce.

#### 22.10 REINSPECTION

##### (a) Lot Sampling

Before issuing an export certificate, the inspector shall examine each lot of product on the date certificate is issued.

To assure product is sound, wholesome, and correctly labeled, he shall select and inspect representative samples of each lot. Minimum number of sample containers comprising the representative sample shall be as in Table 22.2. The exporter shall arrange to have the product so placed as to permit selecting a truly representative sample.



evidence of communicable disease and is otherwise wholesome, sound, healthful, clean, and fit for human food."

copies. Fifth copy is for inspector's file.

Certificate should be visaed by consul of that country.

\_\_\_\_\_  
Official Veterinarian

## 22.26 COLOMBIA

### Meat Products

Lard. Issue MP Form 412-7 in five

## 22.27 CZECHOSLOVAKIA

### Meat Products

Lard. The following certification, on reverse of regular export certificate or on departmental letterhead

Chart 22.3 - Inedible certificate

<b>UNITED STATES DEPARTMENT OF AGRICULTURE</b> <b>FOOD SAFETY AND QUALITY SERVICE</b> <b>MEAT AND POULTRY INSPECTION PROGRAM</b> <b>WASHINGTON, D.C. 20250</b>	
Date _____	
Plant No. ....	Place.....Date.....
Name and Address of Consignor.....	
Name and Address of Consignee.....	
<p>I.....hereby certify that the following described shipment consists of products which were obtained from poultry carcasses that received ante-mortem and post-mortem veterinary examination and were found to be free of diseases and/or conditions which would render the product unfit and that they have been handled and prepared in a clean and sanitary manner under the Poultry Products Inspection Act and regulations of the United States.</p>	
Kind of Product and Denaturant	Amount and Weight
_____	_____
_____	_____
_____	_____
Shipping Marks _____	
_____ Inspector's Signature	

stationery, may accompany lard:

1. Originates from hogs found to be healthy before, during, and after slaughter, and that the meat, including fat, is suitable for human consumption without restriction.

2. Antioxidants were not used in producing lard.

## 22.28 DENMARK

### (a) Meat Products

Fresh meat (beef) may be exported to Denmark if accompanied by the following certification, typed on USDA/FSQS letterhead stationery, signed by an MPI veterinarian, and attached to the original of MP Form 412-3:

I further certify that:

1. The meat described herein is derived from animals which were located in the United States or Canada during the 3-month period immediately before slaughter (or since birth for animals less than 3 months old).

2. The animals were from areas not restricted for infectious livestock diseases.

3. The areas from which the animals originated have been free of rinderpest and foot-and-mouth disease of the exotic virus type for the last 12 months, and the animals have not been vaccinated against these diseases.

4. The animals from which the herein described meat was derived were slaughtered at official establishment(s) no. \_\_\_\_\_.

5. The meat was cut up at official establishment(s) no. \_\_\_\_\_, and was prepared and packed at a temperature not exceeding 10° C. (50° F.).

6. Neither the animals nor the meat was treated with chemical substances or in any other way that would represent a health hazard to the consumers.

7. Processing, packaging, and shipment of the meat has taken place in a hygienic fashion.

Plant management must identify to the MPI veterinarian the origin of cattle from which the meat will be

derived for export to Denmark, to enable him to provide the certifications in items 1 and 2. Establishments receiving Mexican cattle are not eligible to export to Denmark unless they have a positive system of identifying meat's origin through all stages of preparation--slaughter to final product.

Item 2 refers to tuberculosis and brucellosis. Inspectors in charge must contact the nearest VS office to be certain cattle to be slaughtered are not from areas quarantined for these diseases.

Item 6 does not refer to DES; inspected and passed meat from any official establishment will qualify under this item.

To facilitate exports to Denmark, inspectors in charge should assure that the regular and the supplemental certificates are signed by the same MPI veterinarian, and the serial number of MP Form 412-3 is typed on the supplemental certificate.

Cooked beef products such as frozen cooked meals for airline use may enter Denmark if properly certified. Issue MP Form 412-3 with the following statements typed on the reverse:

1. I certify that the meat described herein is derived from animals which (a) are of United States or Canadian origin, (b) were slaughtered in an approved export slaughterhouse in the United States and, (c) were found on ante- and post-mortem inspection to be healthy and fit for human consumption.

2. I further certify that the meat was (a) cut and packed in an approved export cutting plant at a temperature not exceeding 10° C. (50° F.) and (b) exposed to heat treatment bringing a temperature of at least 75° C. (167° F.) throughout the products.

The face of the certificate and the supplemental statements must be signed by the same MPI veterinarian. Type name under signature. Indicate professional degree (D.V.M. or other).

**(b) Poultry Products**

Cooked poultry products may be exported, provided:

- a. They are packed in containers bearing official inspection mark.
- b. Each shipment is accompanied by a health certificate signed by an MPI veterinarian stating:

1. The product described herein was produced under official inspection.

2. Only (species) meat was used in the product which was from birds examined under official inspection before and after slaughter and were found suitable for human food.

3. The product has been heated to an internal temperature of at least 75° C. (167° F.) and does not contain additives not permitted under Danish legislation.

4. Neither the birds nor the meat, in accordance with U.S. legislation, has been treated with chemical or biological substances, or in any other way which could represent a health hazard to consumers.

Item 4 can be routinely certified on the basis that all products must be safe for human health to meet U.S. standards.

The above certification statements are to be typed in the "remarks" block of MP Form 506. Available space above the "remarks" block may be used also.

Danish officials will accept poultry products cooked to an internal temperature of 160° F., as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis.

The following additives, normally used in the United States, are permitted by Danish legislation in the amounts shown:

Butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), propyl gallate----- 50 mg/Kg

Citric acid, monoisopropyl citrate, monoglyceride citrate----- 50 mg/Kg  
 Algin, carrageenan, carboxymethyl, cellulose (cellulose gum), vegetable gums, methyl cellulose----- 5 gm/Kg  
 Anatto, carotene-----200 mg/Kg  
 Nitrites, sodium or potassium nitrate----- 50 mg/Kg  
 Ascorbic acid, erythorbic acid, sodium ascorbate, sodium erythorbate-----500 mg/Kg  
 Acetylated monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides, mono- and diglycerides (glycerol palmitate, etc.)--- 5 gm/Kg  
 Disodium inosinate, disodium guanylate----- 50 mg/Kg  
 Monosodium glutamate----- 3 gm/Kg  
 Phosphates listed in section 381.147 (f)(3) of the poultry inspection regulations----- 5 gm/Kg

**22.29 DOMINICA****Poultry Products**

Poultry and poultry products for Dominica must be accompanied by MP Form 506, signed by an authorized MPI officer, and with statement that poultry or carcasses were not treated with estrogens, arsenical, or antimonial substances. This applies to poultry and poultry products imported or delivered for reexport.

**22.30 DOMINICAN REPUBLIC****(a) Meat Products**

Export certificate to be visaed by consul of that country.

**(b) Poultry Products**

Official certification is required on MP Form 506 stating that product is Grade "B" or better, and has been under refrigeration for not more than 4 months.

**22.31 EGYPT (ARAB REPUBLIC OF)****Poultry Products**

Before issuing MP Form 506, covering



product to be shipped to the United Arab Republic (Egypt), inspectors must assure that all specifications set forth in the bids are met and that the following statement can be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcasses in preparation for dressing and evisceration.

## 22.32 EQUADOR

### Meat Products

Certificate to be visaed by consul of that country.

## \* 22.32-A FIJI

### \* Poultry Products

\* Cooked poultry meat may be exported  
\* to Fiji under certification similar to  
\* that required for New Zealand (section  
\* 22.60(b)). The supplementary certifi-  
\* cation statement required by New  
\* Zealand will suffice for Fiji.

\* Fiji authorities request that U.S.  
\* poultry plants interested in the  
\* market send small experimental ship-  
\* ments at first.

## 22.33 FRANCE

### (a) Meat Products

Use MP Form 412-11 and MP Form 81 for fresh meats and byproducts.

(1) Livers (R). Beef and sheep livers must be inspected as follows:

a. Open bile duct by usual method.  
b. Make a transverse incision across omasal impression of liver's visceral surface, sufficiently deep to cut smaller branches of bile duct.

c. Make a second transverse incision across liver's visceral surface from beside and below caudate lobe, cutting smaller branches of bile duct.

Note: This procedure is as required on beef and sheep livers for Germany (see Figure 22.2).

## (2) Unscalded Stomachs (22.17(b)(2)).

(3) Branding. Organs such as livers, tongues, hearts, etc., from swine, sheep, or goats need not be branded.

(4) Pork meats. For pork or products with pork, the following statement must appear on MP Form 412-11:

"This product is derived from animals originating outside any zone restricted because of hog cholera and/or swine vesicular disease.

Ces produits de porc ou d'abats de porc ne sont pas de provenance d'animaux élevés dans une zone en quarantaine pour peste porcine ou maladie vésiculeuse de porc."

The French definition of restricted zone is that farm, county, or state(s) placed under official quarantine or other restriction due to an animal disease.

For fresh (uncooked) pork and pork products containing pork muscle tissue, the following statement is also required: "This product has been treated for the destruction of trichinae by freezing under USDA control for (a) 30 days at -15° C. (b) 20 days at -23° C. (c) 12 days at -28° C." Use (a), (b), or (c), whichever is applicable. Freezing dates for such pork still must be shown on carton labels and on MP Form 81 as required for all frozen meat/byproducts.

Pork and pork cuts may be certified for export if frozen for destruction of trichinae as follows:

30 days at -15° C. (+5° F.)  
20 days at -23° C. (-9.4° F.)  
12 days at -28° C. (-18.4° F.)

(5) Horsemeat. Horsemeat imported into the United States and handled in official U.S. plants is not eligible for export to France as U.S. product. Sides and quarters derived from horses slaughtered in the U.S. may be exported from any official horsemeat plant.

Boneless horsemeat/cuts may be shipped only from plants approved by the French Veterinary Service following a



- \* review by a French veterinary official.
- \* French requirements are:
  - \* 1. Plant must be well maintained and observing strict sanitary rules.
  - \* 2. Packing rooms must be separate from (but may be directly connected with) boning/cutting rooms.
  - \* 3. Galvanized metal equipment which contacts meat is not permitted.
  - \* Interested plants may apply by submitting MP Form 31, Application for Export of (Horsemeat) to (France) through RD to FO-FP. Obtain form from inspector in charge.
  - \* FO-FP will transmit plant identity to French Veterinary Service and request review by French official.

- \* (6) **Bulk product; storage.** Bulk product may be stored, trichinae treated, and packed in a cold storage operating under Identification Service. In such case, labels (interior and exterior) will bear an inspection legend with an establishment number in the 3000 series. MP Form 412-11 must show name, address, and establishment number of producing plant; and name, address, and establishment number of the cold storage.

- \* (7) **Cuts, packages.** Boneless or bone-in cuts weighing more than 6 1/2 pounds must be branded. When small cuts of less than 6 1/2 pounds are wrapped or packaged, wrapping or package should show: (1) name, location, and license number (inspection legend) of preparing plant; (2) species and name of cut; (3) net weight; and (4) packaging date.

Individual packages or cuts shall be in containers showing above labeling features.

- \* (8) **Duplicate labels.** Packages of meat, meat food product, or edible byproducts must be identified with serially numbered duplicate labels. One label shall be applied to outside of container and one to the interior of the package.

The label must show:

1. Serial number.
2. Description of product, including species from which derived.
3. Net weight.
4. Inspection legend (MR-312.2).  
Item II of MP Form 412-11, "Address of the Approved Slaughterhouse or Houses," should show the plant where product was last handled or packed.
5. Freezing date (see 22.33(a)(11)).

(9) **Processed product.** Use MP Form 412-12 to certify processed meats, including edible fats. Official inspection seal should be placed on lower left part of the certificate. Duplicate labels are not required for packaged and labeled product certified with this form.

Retail packages. All canned or frozen meat or meat food products in containers, to be sold at retail or institutional levels, shall be marked with date or code date of packing. Date marking of packages or cans may be in figures or in code. If shown in code, such code must be given to French Ministry of Agriculture by exporter or his agent. Code information should be directed to: Service da La Reprission des Fraudes, Ministere de l'Agriculture, Paris, France.

Frozen product, meat or edible byproduct imported in large packages (bulk), is not covered by this rule.

- (10) **Casings.** MP Form 412-12 shall be used with MPI seal impression. \*

Casings may be certified from unofficial premises, provided:

1. Plant preparing casings is open at all times to Federal inspectors.
2. Inspections are made periodically to insure that proper hygienic standards are maintained.
3. Casings are from animals slaughtered under Federal inspection.
4. Inspected plants from which casings are obtained are recorded under Item 11 "Origin of the foods."

- (11) **Freezing.** Meats must be frozen \*

and stored at -10° C. (+14° F.) or below and byproducts at -12° C. (+10.4° F.) or below. Freezing dates must be (i) stamped on both labels (22.33(a)(8) and 22.33(b)(2)) of each carton, (ii) followed by "C" if the product has been frozen once and by "T" if it has been thawed and refrozen and (iii) shown on MP Form 81. If the freezing dates of a lot vary, enter on the MP 81 the first and last dates. The month may be spelled out or abbreviated, but it must not be shown numerically.

\* (12) **Edible product for animal food.** Such product must meet all the requirements of edible product except those for carton marking and certification. Cartons must bear all required features including inspection legend and be marked "For Animal Food - For Export to France." Issue MP Form 412-3 for meat/byproducts and MP Form 414-3 for horsemeat/byproducts, with the additional certification typed on the reverse or on separate USDA-FSQS letterhead:

a. Product was produced from animals that originated in areas free from foot-and-mouth disease for at least 30 days prior to slaughter and was kept away from contaminated animals during transport and while in the slaughterhouse.

b. Product was produced from animals slaughtered in establishments subject to constant veterinary inspection and acknowledged free from contagious diseases.

c. Product has been trimmed of damaged or spoiled parts.

d. Product was prepared and dispatched following every normal rule of hygiene.

Certificates must also be marked "For Animal Food" and be signed by an MPI veterinarian.

Other French requirements will not apply to this product.

\* (13) **Pharmaceutical products.** Issue MP Form 17.

## (b) Poultry Products

**Livers.** Shipment of poultry, except livers, from countries not prohibiting by law use of arsenicals, antimonials, or estrogens in production of poultry is prohibited. Only livers can be shipped to France from USA.

(1) **Labeling.** Shipping containers must bear all mandatory labeling information. An additional label with inspection legend and plant number must be placed on top of product inside shipping container. Freezing dates must be shown on inside and outside labels. All individual containers placed within a shipping container shall be fully labeled on the outside.

(2) **Freezing.** Product must be frozen and stored at -12° C. (+10.4° F.) or below. Other freezing requirements are the same as for meat (see 22.33(a)(11)).

(3) **Certification.** Issue MP Form 506, MP Form 81, and MP Form 82. These forms must be signed by an MPI veterinarian. The name of the ship by which the product is transported should be shown on MP Form 82 and on MP Form 506 (under "remarks").

## 22.34 GERMANY (EAST GERMANY)

### (a) Meat Byproducts

Use MP Form 412-3. Upon plant's request, the MPI veterinarian signing the certificate may certify and sign on its reverse side the following required information:

1. Byproducts were produced in plants under constant veterinary supervision.

2. Animals, from which byproducts were obtained, originate from stock free of acute animal epidemics--hog pest, hoof-and-mouth disease, etc.--during the last 3 months.

3. Animals from which byproducts were obtained were examined by a veterinarian, before and after

slaughter, and were found healthy.

4. Territories through which swine were transported to port of loading, and port of loading itself, were not subject to any traffic restrictions for swine pest and hoof-and-mouth disease.

5. Byproducts are fit for human consumption without any restrictions, and do not contain any preservatives.

6. Wrapping material used is acceptable from a veterinary hygienic viewpoint.

7. Means of transportation have been disinfected with procedure recognized by legal authority. Means of transportation and condition of loading correspond to minimum requirements.

8. Animals from which byproducts were obtained were not treated with estrogens, hormones or other active substances, nor with sedatives forming residues in the organism which are dangerous to human health.

Hog cholera restriction. Hog pest is the European term for hog cholera. Pork byproducts must be obtained from hogs that (1) originate in States with a quarantine program for hog cholera, and (2) are free of hog cholera quarantine restrictions when shipped for slaughter.

#### (b) Poultry Products

On an individual request basis, veterinary inspectors may state on export certificates covering shipments passing through East Germany that USA is free from hoof-and-mouth disease.

### 22.35 GERMANY (WEST GERMANY)

#### (a) Meat Products

##### (1) Plant approval.

(i) Application. Plants interested in exporting meat to Germany must contact the circuit supervisor through the inspector in charge, and submit a completed MP Form 31, "Establishment Application for Export of Meat to the Federal Republic of Germany." Outside freezer warehouses storing product for Germany must also be approved. Such

establishments must operate under regular Federal inspection or Identification Service.

##### (ii) Requirements. They are:

1. Separate facilities for slaughtering suspect animals or acceptable arrangement for such slaughtering at other official plants.

2. A health certification, for each employee working with meat, to be carried out at time of hiring and thereafter annually. Health certificates must be kept on file and available to the inspector in charge.

3. Provisions for cleaning and disinfection of livestock transport vehicles, either on or off the premises of official plant.

4. A separate room or area for









UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

NOVEMBER 1977

CHANGE: 77-11

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page (numbered 77-11)
INFORMATION ON MEAT AND POULTRY INSPECTION IS AVAILABLE FROM:	
v vi	v vi
-----	
SUBCHAPTER A - MANDATORY MEAT INSPECTION	
1 2	1 2
-----	
73 74	73 74
-----	

Note: Pages 2 and 74 were reprinted due to typographical errors.  
No substantial changes were made.



SOUTHWESTERN REGIONAL OFFICE:

(If you're in Arkansas, Kansas, Louisiana, Missouri, New Mexico, Oklahoma, or Texas, please contact):

Dr. W. H. Irvin, Director  
Room 5-F41  
1100 Commerce St.  
Dallas, TX 75245  
Phone: 8/749-3747 FTS  
214/749-3747 Commercial

Texas - New Mexico Area

Dr. John C. Schweda  
First National Life Bldg.  
Room 203-A  
702 Colorado  
Austin, TX 78701  
Phone: 8/734-5151 FTS  
512/397-5151 Commercial

Arkansas - Oklahoma Area

Dr. William D. O'Mara  
San Jose Manor Bldg., 2nd Floor  
216-1/2 East Emma Avenue  
Springdale, AR 72764  
Phone: 8/740-0603 FTS  
501/751-8412 Commercial

Missouri Area

Dr. Harlan D. Ellis  
Room B-26, Baptist Bldg.  
400 East High Street  
Jefferson City, MO 65101  
Phone: 8/276-5521 FTS  
314/635-0258 Commercial

Kansas Area

Dr. C. C. Hamilton  
Room 399, Federal Bldg.  
444 Southeast Quincy  
Topeka, KS 66683  
Phone: 8/752-2765 FTS  
913/295-2765 Commercial

Louisiana Area

Dr. Columbus B. Parsons  
Federal Bldg., Room 334  
750 Florida Avenue  
Baton Rouge, LA 70801  
Phone: 8/687-0397 FTS  
504/389-0397 Commercial

WESTERN REGIONAL OFFICE:

(If you're in Alaska, Arizona, California, Colorado, Hawaii, Idaho, Montana, Nevada, North Dakota, Oregon, South Dakota, Utah, Washington, Wyoming, Samoa, or Guam, please contact):

Dr. L. J. Rafoth, Director  
Bldg. 2 C  
620 Central Avenue  
Alameda, CA 94501  
Phone: 8/536-7402 FTS  
415/273-7402 Commercial

Montana - Wyoming Area

Dr. Henry C. Hairston  
400 North Main Street, Room 303  
Butte, MT 59701  
Phone: 8/585-2331 FTS  
406/792-8413 Commercial

Colorado - Utah Area

Dr. D. W. Anderson  
2995 Baseline Road  
Suite 105  
Boulder, CO 80303  
Phone: 8/323-4411 FTS  
303/499-1000, Ext. 4411  
Commercial

\* Northern California - Nevada Area

Dr. Wilson S. Horne  
83 Scripps Drive  
Sacramento, CA 95825  
Phone: 8/468-4554 FTS  
916/484-4554 Commercial

Southern California - Arizona Area

Dr. Ramon J. Weber  
400 Oceangate, Suite 220  
Long Beach, CA 90802  
Phone: 8/796-2414 FTS  
213/548-2415 Commercial

Hawaii, Idaho, Oregon, Guam,  
American Samoa Area

Dr. R. A. Moody  
530 Center Street, NE.  
Room 405  
Salem, OR 97301  
Phone: 8/422-5831 FTS  
503/399-5831 Commercial

North Dakota - South Dakota Area

Dr. C. Schilmoeller  
Room 211, Federal Bldg.  
655 First Avenue, North  
Fargo, ND 58102  
Phone: 8/783-5641 FTS  
701/237-5771, Ext. 641  
Commercial

Washington - Alaska Area

Dr. John W. Howder  
711 S. Capitol Way, Fifth Floor  
P.O. Box 2167  
Olympia, WA 98507  
Phone: 8/434-9497 FTS  
206/753-9497 Commercial



## SUBCHAPTER A-MANDATORY MEAT INSPECTION

### PART 301-DEFINITIONS

AUTHORITY: The provisions of this Part 301 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

#### § 301.1 Meaning of terms.

As used in this subchapter, unless otherwise required by the context, the singular form shall also import the plural and the masculine form shall also import the feminine, and vice versa.

#### § 301.2 Definitions.

As used in this subchapter, unless otherwise required by the context, the following terms shall be construed, respectively, to mean:

(a) The Act. The Federal Meat Inspection Act of March 4, 1907, 34 Stat. 1260, as amended by the Wholesome Meat Act of 1967, 81 Stat. 584 (21 U.S.C., sec. 601 et seq.).

(b) The Department. The United States Department of Agriculture.

(c) Secretary. The Secretary of Agriculture of the United States or his delegate.

(d) Food Safety and Quality Service. The Food Safety and Quality Service of the Department.

(e) Administrator. The Administrator of the Food Safety and Quality Service or any officer or employee of the Department to whom authority has heretofore been delegated or may hereafter be delegated to act in his stead.

(f) Program. The Meat and Poultry Inspection Program of the Food Safety and Quality Service.

(g) Inspector. An inspector of the Program.

(h) Program employee. Any inspector or other individual employed by the Department or any cooperating agency who is authorized by the Secretary to do any work or perform any duty in connection with the Program.

(i) Official establishment. Any slaughtering, cutting, boning, meat canning, curing, smoking, salting, packing, rendering, or similar establishment at which inspection is maintained under the regulations in this subchapter.

(j) Circuit supervisor. The circuit supervisor of a circuit.

(k) Circuit. One or more official establishments included under the supervision of a circuit supervisor.

(l) Person. Any individual, firm, or corporation.

(m) Firm. Any partnership, association, or other unincorporated business organization.

(n) Meat broker. Any person engaged in the business of buying or selling carcasses, parts of carcasses, meat or meat food products of livestock on

(§ 301.2(n) cont'd.)

commission, or otherwise negotiating purchases or sales of such articles other than for his own account or as an employee of another person.

(o) Renderer. Any person engaged in the business of rendering carcasses or parts or products of the carcasses of any livestock except rendering conducted under inspection or exemption under Title I of the Act.

(p) Animal food. Any article intended for use as food for dogs, cats, or other animals derived wholly, or in part, from the carcass or parts or products of the carcass of any livestock, except that the term animal food as used herein does not include livestock and poultry feeds manufactured from processed animal byproducts (such as meatmeal tankage, meat and bonemeal, bloodmeal, and feed grade animal fat).

(q) Animal food manufacturer. Any person engaged in the business of manufacturing or processing animal food except manufacturers of livestock and poultry feeds with respect to any activity of acquiring or using processed animal byproducts (such as meatmeal tankage, meat and bonemeal, bloodmeal, and feed grade animal fat) in the manufacture of such foods.

\* (r) State. Any State of the United States or the Commonwealth of Puerto Rico.

(s) Territory. Guam, the Virgin Islands of the United States, American Samoa, and any other territory or possession of the United States, excluding the Canal Zone.

(t) Commerce. Commerce between any State, any Territory, or the District of Columbia, and any place outside thereof; or within any Territory not organized with a legislative body, or the District of Columbia.

(u) United States. The States, the District of Columbia, and the Territories of the United States.

(v) Capable of use as human food. This term applies to any carcass, or part or product of a carcass, of any livestock, unless it is denatured or otherwise identified as required by the applicable provisions of §§ 314.3, 314.10, 325.11, and 325.13 of this subchapter to deter its use as a human food, or it is naturally inedible by humans; e.g., hoofs or horns in their natural state.

(w) Edible. Intended for use as human food.

(x) Inedible. Adulterated, uninspected, or not intended for use as human food.

\* (y) Prepared. Slaughtered, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed.

(z) Cutting up. Any division of any carcass or part thereof, except that the trimming of carcasses or parts thereof to remove surface contaminants is not considered as cutting up.

(aa) Adulterated. This term applies to any carcass, part thereof, meat or meat food product under one or more of the following circumstances:

(1) If it bears or contains any poisonous or deleterious substance which may render it injurious to health; but in case the substance is not an added substance, such article shall not be considered adulterated under this clause if the quantity of such substance in or on such article does not ordinarily render it injurious to health.

(2) (i) If it bears or contains (by reason of administration of any substance to the live animal or otherwise) any added poisonous or added

Class of Substance	Substance	Purpose	Products	Amount
Antifoaming agent.	Methyl poly-silicone.	To retard foaming.	Soups.	10 ppm.
			Rendered fats.	10 ppm.
			Curing pickle.	50 ppm.
Antioxidants and oxygen interceptors.	BHA (Butylated hydroxyanisole.	To retard rancidity.	Various.	0.01 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table based on fat content.)
	BHT (Butylated hydroxytoluene).	do	do	do.
	Propyl gallate.	do	do	do.
	Tocopherols.	do	do	0.03 percent based on fat content. (0.02 percent in combination with any other antioxidant listed in this table based on fat content.)
	Algin.	To extend and stabilize product.	do	Sufficient for purpose.
	Carrageenan	do	do	do.
Binders and extenders.	Carboxymethyl cellulose (cellulose gum).	do	do	do.
	Gums, vegetable	do	do	do.

Class of Substance	Substance	Purpose	Products	Amount
	Methyl cellulose.	To extend and to stabilize product (also carrier).	do	0.15 percent.
	Isolated soy protein.	To bind and extend product.	do	Sufficient for purpose.
	Sodium caseinate.	do	do	do.
	Whey (dried).	do	do	do.
	Xanthan gum.	To maintain: Uniform viscosity; suspension of particulate matter; emulsion stability; freeze-thaw stability.	Various except uncooked products or sauces or other products with a moisture limitation established by Subpart P of this Part.	Sufficient for purpose.
Chilling media.	Salt (NaCl).	To aid in chilling.	Raw poultry products.	700 lbs <sub>1</sub> to 10,000 gals. of water.
Coloring agents (natural).	Annatto, Carotene.	To color products.	Various.	Sufficient for purpose.
Coloring agents (artificial).	Coal tar dyes (FD&C certified).	To color products.	do	do.
	Titanium dioxide.	To whiten products.	Salads and spreads.	0.5 percent.

\*

\*



# CATEGORIES AND SUBCATEGORIES OF MPI BULLETINS<sup>1/</sup>

CATEGORY	SUBCATEGORIES
A. <u>General</u>	Definitions, exemptions, application for inspection, grant or refusal of inspection, official establishment number, inauguration of inspection, withdrawal of inspection, violations, assaults, suspension of inspection, assignments, authorities, processing inspection, cooperation with other authorities, transportation, reimbursable services, administrative.
B. <u>Facilities, Sanitation</u>	Facilities, equipment, sanitation inspection, general sanitation, personal hygiene, special sanitation requirements, water supply, sanitation of facilities and equipment, chemical compounds, insect and rodent control.
C. <u>Ante- and Post-Mortem Inspection</u>	Procedure, disposition, byproduct reinspection, carcass reinspection.
D. <u>Slaughter</u>	Slaughter, dressing, chilling.
E. <u>Inedible and Condemned Product</u>	Control, disposal, animal food.
F. <u>Marking, Labeling</u>	Marking devices, marking, horse or other equine marking, label approval, label features, labeling terminology, packaging materials, filing of labels.
G. <u>Product Reinspection</u>	General requirements; boneless meat reinspection; tenderizing; ingredients; sausage; curing and smoking; cooking; canning; rendering, refining; dehydration; net weight; vignette, declared count; freezing; approved warehouses.
H. <u>Standards of Identity</u>	Standards of identity, standards of composition, definitions.
I. <u>Records</u>	Records, reports, forms.
J. <u>Export, Import</u>	Meat products, poultry products, importing countries, special import requirements, import inspection procedures, sampling, disposition of product.
K. <u>Laboratory</u>	Chemistry, microbiology, residues, pathology, sampling.

<sup>1/</sup> Categories A through K are selected from the subcategories by Washington Staffs and are printed at the bottom of the first page of MPI bulletins. At supervisor's discretion, bulletins may be filed in numerical order and/or by category.

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